



kayli
B A K E S C A K E S

WEDDING INFORMATION

Wedding Orders

Steps:

First of all, congratulations to you both! This is such an exciting time, and I'm extremely grateful to even be considered. It's always an honor to be a part of each and every wedding I cater to.

If you haven't already, please either send me an email to kaylibakescakes@gmail.com, or fill out my contact form and mention your wedding date and venue to make sure I have availability for your date. You can also check my order page to ensure I still have availability! All booked dates will be listed.

Next, take a look at my pricing information located below to ensure that I fit within your budget.

If you'd like to proceed, fill out a tasting order form and sign up for your pickup date! More information regarding tastings is located on page 4 of this document.

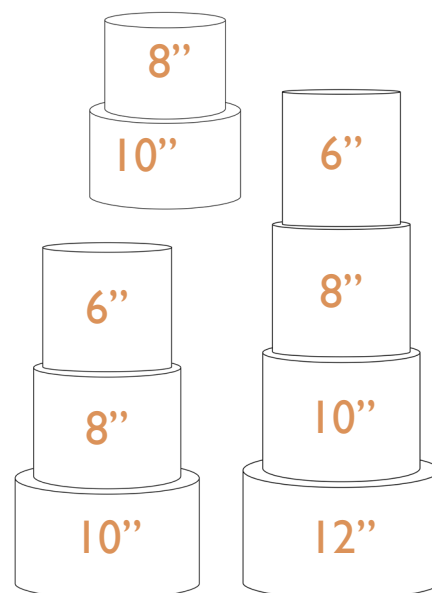
Once you're aware of the flavors and design you have in mind, make sure to follow up via email to settle on a quote and overall design.

Sign your contract, and pay a 25% deposit to secure your date!

Cake Pricing and Sizes

These are popular sizing choices. Other sizing options are available for your unique needs! Please also keep yourself aware of sizing if you are planning on saving your top tier. This will decrease your serving estimate. Prices may increase depending on cake flavors chosen, and if you decide to have more than just a buttercream-frosted cake:

- 6" cake serving 20: begins at \$150
- 8" cake serving 30: begins at \$180
- 10" cake serving 50: begins at \$180
- 2-tiered 8"+6" cake serving ~50: begins at \$355
- 3-tiered 8"+6"+4" cake serving ~55: begins at \$425
- 2-tiered 10"+8" serving ~80: begins at \$450
- 3-tiered 10"+8"+6" serving ~100: begins at \$600
- 4-tiered 10"+8"+6"+4" serving ~105: begins at \$675
- 3-tiered 12"+9"+6" serving ~125: begins at \$750
- 4-tiered 12"+9"+6"+4" serving ~130: begins at \$800
- 2-tiered 12"+10" serving ~120: begins at \$725
- 3-tiered 12"+10"+8" serving ~150: begins at \$900
- 4-tiered 12"+10"+8"+6" serving ~170: begins at \$1,025
- 5-tiered 12"+10"+8"+6"+4" serving ~180: begins at \$1,100
- 4 tiered 14"+12"+10"+8" serving ~250: begins at \$1,500
- 5-tiered 14"+12"+10"+8"+6" serving ~270: begins at \$1,625



Sheet Cakes

2-layer undecorated serving sheet cakes are available if you'd like to opt for a smaller cake for display, while still serving all of your guests:

- 2-layer 1/4 sheet serving ~30: begins at \$150
- 2-layer 1/3 sheet serving ~50: begins at \$175
- 2-layer 1/2 sheet serving ~70: begins at \$215

Additional Options

Groom's cakes: I do make groom's cakes! These are all typically very unique and vary in style, so it's difficult to provide base pricing. If you have any questions about this, or would like to receive a quote for one, please feel free to email me (kaylibakescakes@gmail.com)

Dessert tables are a wonderful option if you'd like to go along a non-traditional route, or would like to provide your guests with options! A requirement of a dozen of each flavor of dessert is required for ordering:

This includes, but is not limited to:

Regular-sized cupcakes: \$40/dozen for large muffin-sized cupcakes: \$60/dozen

Regular-sized cookies: *\$35/dozen for large cookies: \$60/dozen

Meringues: \$12/dozen

Chocolate Covered Strawberries \$30/dozen

Cake Cups: \$6.50/each

Pudding shooters: \$4.50/each

Churros \$2/each

Palmiers \$1/each

If there is a specific request for a dessert table, let me know within your email.

This is base pricing. Prices are subject to change.

Additional Fees:

DELIVERY: Delivery is determined based upon my mileage to the venue. I am located in Irving for reference. The delivery fee also includes any decorating I might be conducting at the venue. I.e. decorating with the flowers the florist provides, adding cake toppers, stacking the cake if it's too large to carry, etc.

DESIGN/FLAVORS: Since there is a wide range of flavors I allow, this includes a pricing range that is difficult to determine with base pricing. The same can be applied to each cake design. Some examples of cake design additions would be intricate piping, metallic additions (gold/silver leaf, or luster dusts), fondant detailing, candy, cake toppers, flowers (fresh or silk - unless provided by the florist at the venue, or by you), etc.

Cake flavors (See page 7)

(For cupcakes, there is a required order minimum of a dozen of each flavor)

Fillings are optional. They would go between the cake layers (or inside of cupcakes) either in conjunction with, or instead of your frosting of choice. You are by no means obligated to utilize a filling.

The difference between American buttercream and Swiss buttercream:

American buttercream is the traditional frosting you'll find on cakes. It's thick and sweet. Swiss meringue buttercream is a nice alternative if frosting isn't the favorite part of the cake. It's lighter in texture, lighter in sweetness, and resembles a sweetened whipped cream. However, if most of the people partaking in the cake have texture issues, this may not be the frosting for them. All of the frosting flavors can be made as American or Swiss buttercream.

Dessert flavors (See page 8)

(There is a required order minimum of a dozen of each flavor)

Cake Tasting information

STANDARD TASTING BOX: \$39.22

This tasting box is for those who want to go with my most popular flavors, and want to stick to what they know people would like! You will receive slices of my most popular cake flavors, along with containers of my popular fillings and buttercreams. You have a choice of what style of buttercream you would like (Swiss or American). This is a deconstructed style of tasting, so you get to pair the flavors up as you would like! NO substitutions are allowed for this tasting box. This can be made gluten-free upon request.

Cake flavors: Vanilla, Chocolate, Red Velvet, Lemon, and Champagne

Filling flavors: Chantilly cream (contains almond FLAVORING, not extract), berries, raspberry jam, strawberry jam, cream cheese frosting, and lemon curd

Buttercream flavors: Vanilla, mocha, honey, white chocolate, and lavender

You can place an order for this tasting box on my website under the ORDER tab.

CUSTOM CAKE TASTING BOX: \$78.43

This is a tasting box for those who want something a little more off the beaten path. This will come with up to 4 different flavor combinations of your choice from my entire menu, with 3 of each flavor for a total of a dozen cupcakes. This provides the both of you with your own cupcake, plus extras if you'd value opinions from friends and family! You are more than welcome to choose more if needed, but they will be \$5/per extra flavor combo.

Tasting Dates are one weekend a month, and that information is located on my FAQ tab and Wedding Tasting Order Forms.

To order your tasting, fill out a Custom Tasting Order Form located on my Order Tab on my website. You're able to sign up for a tasting up to a week prior to the first tasting date. You will then be sent an invoice, which must be paid in full to secure your tasting.

Report back to me with your tasting choices after you have conducted the tasting yourself, and all other information we have not discussed previously (especially venue, date, servings, and design), and I will begin to collaborate with you!

Wedding FAQs

When should I order my wedding cake?

- 6 to 8 months prior to your wedding date. Wedding season (March-June & September-November) is prone to booking up faster than other dates, so I recommend reaching out 10-12 months prior to your date.

Do you deliver? What time should you deliver?

- Yes, I do deliver across the DFW metroplex within a 60 mile radius. Make sure you let me know where your venue is so I can quote for the delivery price. Depending on what needs to be done when I arrive, I like to have the cake finished about 1 hour prior to the ceremony. Typically, I arrive 1 1/2 - 4 hours before the ceremony begins. Linens on the table, along with the cake stand, or anything I might be decorating with must be on the table prior to my arrival. If you have a coordinator or planner, I do discuss with them about proper delivery times so you don't have to!

Who decorates the cake with the florals and sets it up when it arrives?

- It is included in your delivery price that I set up the cake for you. It is also preferred that I decorate with the florals and any other toppers or decor you have set out for me. Feel free to send me photo examples of floral placement as well if you have a particular design in mind.

Do you rent cake stands?

I do! I have a growing selection of cake stands available for rent! They are \$30 to rent, and I will bring it with me when I deliver the wedding cake. If I need to pick up the stand at the end of the night, it will be an added charge of whatever your delivery fee is. Otherwise, you're welcome to return the stand to me by the Wednesday after your wedding date. Feel free to request photos of stands I have available in your next email.

I want to purchase my cake stand. What size should I purchase?

- All of my cakes are placed on a cake board that is 2 inches wider in diameter than the base tier. For example: if your wedding cake is a 10" + 8" + 6" cake, the cake will be sitting on a 12" cake board. A cake stand that is at least the same diameter as your cake board is preferable, but please do not go any smaller than 2" less than the board diameter.

ANOTHER IMPORTANT TIP: I cannot use cake stands that have an upturning lip on them. The cake stand **MUST** be flat or else I will not be able to use them. Examples are below:



Do you make allergy-friendly/dietary-friendly desserts?

- Yes! I offer cakes that are gluten-free, and all of the cakes are inherently nut-free unless they are specifically flavored as such. Unfortunately, I no longer offer vegan, dairy-free, egg-free, or sugar-free cakes. I can, however, make cupcakes or desserts that are allergy-friendly (vegan, dairy-free, egg-free). Please be aware that anything that might be gluten-free is not certified gluten-free, as all bakes are created with equipment that comes into contact with gluten. However, all supplies and equipment are washed and sanitized prior to each use, so please order at your own discretion.

How does payment work?

A 25% deposit is required upon receiving your final invoice and contract unless you have paid a date deposit previously. This will solidify your order date. The deposit is *non-refundable*. The remaining balance will be due one month prior to the wedding date. Any late payments may be subject to late fees. Any alterations to the order after final payment is subject to added fees. For cancellations within 1 month of the event, full payment is still required. You are more than welcome to pay more than the 25%, or pay in increments after the deposit. Feel free to discuss with me and I will be happy to plan whatever works best for you.

I want to book with you, but I'm worried my date will book up before I'm ready to nail down my decisions. Do you take date deposits?

I do! A date deposit is the perfect way to secure your date with me while you wait for your tasting, or if you want to get a better idea of your guest count. This is especially helpful for those who have a wedding during a busy season and want to book early. The deposit is \$258.75, and 100% of it will go towards your final invoice. This will also act as your 25% deposit, so no further payment would be needed until the final payment date. This will secure your date with me while you wait to solidify details. All final details of your order will need to be made by the final payment date (1 month prior to the wedding date) to prevent any added fees. Please also note that, just like the 25% deposit, this payment will be **non-refundable**. So please keep this in mind when making decisions.

Do you take weekday weddings or Sunday weddings?

I unfortunately no longer do so. The only dates I take for weddings are Fridays and Saturdays.

Do you take holiday weddings?

I unfortunately no longer do so.

Why is your address a residential location?

I am a cottage bakery! Thanks to Texas laws, I am able to run my baking business from my home! I have a whole studio in the front of our house that is dedicated to the business, and I'm incredibly grateful. Just as any other bakery, I have to uphold the same sanitary regulations, and have to keep the same food handling certifications as other food businesses.



CAKE FLAVORS

Cake:

Vanilla	Lemon	Coffee
Chocolate	Carrot	Banana
Almond	Red Velvet	Coconut
Funfetti	Earl Grey	Spiced
Strawberry	Tres Leches	Champagne
	Marble	

Fillings:

Cream Cheese Frosting	Strawberry Jam	Vanilla mousse
Lemon Curd	Blueberry Jam	Chocolate mousse
Lime Curd	Blackberry Jam	Butterscotch mousse
Orange Curd	Dulce de Leche	Nutella
Passionfruit curd	Chocolate Ganache	
Raspberry Jam	Chantilly Cream + berries	

Frosting (Swiss or American Buttercream):

Vanilla	Mocha	Coconut
Chocolate	Coffee	Cinnamon
White Chocolate	Lavender	Butterscotch
Strawberry	Peanut butter	Nutella
Blueberry	Cookies & Cream	Maple
Honey	Caramel	

Suggested Pairings:

- Tres leches cake with Nutella and Nutella Swiss buttercream
- Vanilla cake with raspberry jam and white chocolate buttercream
- Earl Grey, with blackberry jam and honey buttercream
- Vanilla cake with Chantilly cream & fresh berries, and vanilla buttercream
- Red Velvet with Cream Cheese
- Carrot with Cream Cheese
- Tres Leches with Vanilla Swiss Buttercream and dulce de leche
- Maple cakes with maple buttercream and savory bacon
- Lemon with Lemon curd and lavender swiss buttercream
- Funfetti cake and vanilla American Buttercream

Any other flavor requests, as well as seasonal flavors dependent on your event date can be made.



DESSERT FLAVORS

Cookies:

- Classic Sugar
- Salted Chocolate Chip (Most Popular)
- Pumpkin Chocolate Chip
- Oatmeal Raisin
- Butter Pecan
- Snickerdoodle
- White Chocolate Macadamia Nut
- Lemon
- Double Chocolate
- Peanut Butter
- Chocolate Peanut Butter
- M&Ms

Cake cups/shooters:

- Berry chantilly
- Lemon
- Vanilla
- Strawberry
- Chocolate peanut butter
- Coffee
- Tiramisu
- Banana pudding
- Chocolate crumble
- Cookies & cream
- Quatro leches
- Blueberry cheesecake
- Red velvet
- Banana cream cake
- Nutter Butter

Any other flavor requests, as well as seasonal flavors dependent on your event date can be made.



CONTRACT

Customer's Name Your name and fiance's name

Venue Your event venue address Event Date 01/01/0000

Invoice 0000 Deposit 25% or date deposit

Remainder 75% Due on 1 month prior to your wedding date

I/We, _____ agrees to pay Kayli Bakes Cakes the above amount upon terms and conditions agreed in the Cake Policy and affiliated invoice.

In an effort to assure that there are no misunderstandings, the following is an outline point of potential confusion concerning my cake policies. I ask that you carefully read and sign the form stating that you fully understand the policies.

Cake Policy

Designs & Colors: There are many factors which determine replication of a design - the availability of supplies, skills, health department regulations and the location of event. Handmade products will have variations from cake to cake, and this should be desired as each cake will be unique. However, I reserve the right to determine the level of replication and creative license. Some design may be unwise and reserve the right to make alternative recommendations.

Every effort will be made to provide as close of duplication to your design and color. Icing color may have the tendency to change with time, humidity and heat. Darker colors may stain teeth and will have residual flavor. However, I reserve the right to determine the quality of the color match.

Deposit/ Down Payment: If a date deposit has been made previously, this is deducted from the overall cost of the order. However, this deposit will not be refunded once purchased. There will be a non-refundable **25% Down Payment** expected at the time of reservation. If you would like to pay for the order in full, that is up to your discretion. However, the payment in its entirety must be paid **ONE MONTH** before the day of fulfillment. The specific date is listed at the beginning of the contract, as well as your estimated remaining balance after your deposit payment.

Delay in Payment/Delay in Solidifying order: All final details and payments for your order must be made one month prior to your wedding date. The specific date is noted at the top of the contract. If payment or final details are not received within 48 hours of this date, and added \$25 fee will be added. If payment or final details are not received after one week of the final payment date, a \$50 fee will be added. If payment or final details are not received 2 weeks after the final payment date, a \$100 fee will be added. If or final details are received within the last 2 weeks prior to the wedding date, a \$250 fee will be added.

Cancellations/Rescheduling: If there are unforeseen circumstances that will affect your order date/time, either to reschedule or cancel entirely, I require at least 60 days notice prior to the order date to prevent any penalties. If a cancellation is conducted with less than allotted time of notice, 50% of the cake price will be required. If a cancellation is made between the 30-60 days before the event, 75% of the cake price will be required. After the 30 days notice, no refunds will be made. Reschedules may be subject to discussion of necessary payment, dependent on the amount of preparation made by Kayli Bakes Cakes, cost of supplies, etc.

Additions/Changes to the order: If any alterations to the order are made prior to the final payment date, there will be no added fees apart from the cost of any additions made to the order. If there are any alterations to the order after the 30 days, and added rush fee will be included. If made between 4-3 weeks prior to event date, and added \$100 fee will be included to the changes. If made less than 2 weeks prior to the event, and added \$250 fee will be added to the alterations cost.

Invoice details & allergies: Kayli Bakes Cakes is only liable to produce what is written within the invoice provided. Kayli Bakes Cakes is not liable for any allergic reactions, adverse reactions, or dietary restrictions from the order fulfilled. Unless specifically noted in the invoice, the order will be created as standard practice.

Accidents & Terms of Fulfillment: Unforeseen events may transpire that will prevent delivery or fulfillment of the cakes(s) as promised. This would include, but not be limited to: accidents, damage to cake(s) in transport, inclement weather, personal injury, sickness, etc. Kayli Bakes Cakes will only be liable for purchase price of cakes(s) if not able to deliver or fulfill order.

Rentals: If a rental is included in your order, the renter is responsible for the rental from time of possession to time of return. Renter assumes the entire risk of loss, regardless of cause. If item(s) are lost, stolen, damaged, renter will assume cost of replacement or repair. If pickup of the rental is not agreed upon and noted in the final invoice, the renter must return the rented item(s) by: _____.

Signature _____ Date _____

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